OTTANTÒ

L'ORACOLO DELLA PIZZA

MENU

'O SPIZZICO

FRIED FOOD

'E Scoglie — € 5,00
Seaweed fritters, 10 pieces
Allergens: Gluten, Soy, Mustard

'O Curniciello — € 6,00
Neapolitan-style croquettes, 2 pieces
Allergens: Gluten, Soy, Mustard, Milk and dairy, Eggs, Sulphites

'A Rota d"a Fortuna — € 6,00
Classic Neapolitan arancini, 2 pieces
Allergens: Gluten, Soy, Mustard, Milk and dairy, Eggs

'O Nnascunniglio — € 6,00
Classic bucatini frittatine, 2 pieces
Allergens: Gluten, Soy, Mustard, Milk and dairy, Eggs, Sulphites, Tree nuts

'O Munaciello — € 6,00
Arancini with sausage and friarielli, 2 pieces
Allergens: Gluten, Soy, Mustard, Milk and dairy, Eggs, Sulphites

'A Jettatura — € 6,00
"N'erano" frittatine, 2 pieces
Allergens: Gluten, Soy, Mustard, Milk and dairy, Eggs, Sulphites

'O 25 · Natale — € 8,00
Mozzarella in carrozza, 2 pieces
Allergens: Gluten, Soy, Mustard, Milk and dairy, Eggs

'O Sciore 'e Napule — € 6,00
Stuffed zucchini flowers, 2 pieces
Allergens: Milk and dairy, Sulphites

'E Patane d"a Nonna — € 5,00
Fresh fried potatoes from Avezzano
Allergens: None

'E Bastuncielle — € 5,00
Potato sticks
Allergens: None

'O Guaglione — € 6,00
Potato sticks and hot dog
Allergens: Gluten, Soy, Mustard, Milk and dairy

'O Settebello — € 15,00
Fried Mix: 1 classic arancino, 1 Neapolitan croquette, 1 sausage and friarielli arancino, 1 classic frittatina, 1 "N'erano" frittatina, 1 zucchini flower and 1 mozzarella in carrozza
Allergens: Gluten, Soy, Mustard, Milk and dairy, Eggs, Sulphites, Tree nuts

'E TRE GRAZIE

TRIO OF MONTANARINE

'O Rraù d"a Dummeneca — €10,00
Three montanarine with peeled tomato, shaved Parmigiano Reggiano and basil
Allergens: Gluten, Soy, Mustard, Milk and dairy

'A Marinara Scaramantica — €12,00
Three montanarine with peeled tomato, garlic, oregano, anchovies and basil
Allergens: Gluten, Soy, Mustard, Fish

'E Tre Furtune — €14,00
Three Neapolitan-style montanarine
Eggplant parmigiana cream with smoked provola in straw and Parmigiano Reggiano;
knife-cut sausage with smoked provola in straw and pan-sautéed friarielli;
DOP buffalo mozzarella with cherry tomatoes and basil
Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'O SFIZIO

NEAPOLITAN SPECIALTIES

'O 72 · 'A Maraviglia — €14,00
DOP buffalo mozzarella, San Daniele prosciutto, cherry tomatoes, Neapolitan fresella, basil and extra virgin olive oil
Allergens: Gluten, Soy, Mustard, Milk and dairy

'A Pugliese — €14,00
Puglian burrata, smoked burrata, roasted artichokes, sun-dried tomatoes and stuffed Puglian olives, basil and extra virgin olive oil
Allergens: Milk and dairy, Sulphites

'A Parmigiana d"a Casa — €10,00
House-made eggplant parmigiana
Allergens: Milk and dairy

'O Gattò d"a Nonna — €10,00
Baked potato and cheese pie
Allergens: Milk and dairy, Eggs

'A Fresella d"o Mare (2 pieces) — €10,00
Neapolitan fresella with tuna, cherry tomatoes, DOP buffalo mozzarella, anchovies, basil and extra virgin olive oil
Allergens: Gluten, Soy, Mustard, Fish, Milk and dairy

'O SFIZIO

SPECIALITA NAPOLETANE

'A Bruschetta d"a Casa (2 pieces) — €6,00
Toasted rustic bread with cherry tomatoes, basil and extra virgin olive oil
Allergens: Gluten, Soy, Mustard

'O 14 'O Mbriaco (2 pieces) — €6,00
Stuffed peppers filled with breadcrumb, pitted black olives, capers, Parmigiano Reggiano, basil and extra virgin olive oil
Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'A Scarpetta al forno (2 pieces) — €6,00
Baked boat-cut eggplant, filled with peeled tomatoes, pitted black olives, fior di latte mozzarella, basil, pepper and extra virgin olive oil
Allergens: Milk and dairy, Sulphites

'A FRESCHEZZA

SALADS

'A Signora Cesirada — €12,50
Iceberg lettuce, grilled chicken breast, shaved Parmigiano Reggiano, croutons and Caesar dressing
Allergens: Gluten, Soy, Mustard, Milk and dairy, Celery, Eggs, Sulphites, Tree nuts

'O 78 · 'A Bella Figliola 'e Mare — €14,00
Boiled potatoes, seared octopus, Sicilian green olives, parsley and extra virgin olive oil
Allergens: Molluscs, Sulphites

'A Nizzarda — €13,00
Lettuce, tuna, hard-boiled eggs, cherry tomatoes, anchovies, pitted black olives and extra virgin olive oil
Allergens: Fish, Eggs, Sulphites

'O 51 'O Ciardino — €10,00
Lettuce, boiled green beans, boiled potatoes, cucumber, Sicilian green olives, pitted black olives, extra virgin olive oil
Allergens: Sulphites

'O Rinforzo 'e Nataleda — €14,00
Steamed cauliflower, pitted black olives, green olives, pickled onions, anchovies, mixed pickled vegetables, gherkins, pickled peppers and extra virgin olive oil
Allergens: Fish, Sulphites

'A TERRA NOSTA

LAND FIRST COURSES

'A Pacienza — € 10,00
Ziti alla genovese (slow-cooked onion and meat ragù)
Allergens: Gluten, Soy, Mustard

'E Puparuncielle — € 10,00
Linguine with sweet peppers and shaved caciocavallo cheese
Allergens: Gluten, Soy, Mustard, Milk and dairy

'O Scarparo — € 10,00
Ziti allo scarpariello (tomato and cheese sauce)
Allergens: Gluten, Soy, Mustard, Milk and dairy

'A Pignata — € 10,00
Pasta with potatoes and provola cheese
Allergens: Gluten, Soy, Mustard, Milk and dairy

'O GOLFO

SEAFOOD FIRST COURSES

'O Puorto — € 12,00
Tubettoni pasta with mussels and beans
Allergens: Gluten, Soy, Mustard, Molluscs

'A Santa Lucia — € 12,00
Linguine with spicy seafood sauce
Allergens: Gluten, Soy, Mustard, Fish, Molluscs, Sulphites

'A Paranza — € 12,00
mixed seafood spaghetti
Allergens: Gluten, Soy, Mustard, Fish, Molluscs

'A Bella 'e Notte — € 12,00
Spaghetti alla puttanesca
Allergens: Gluten, Soy, Mustard, Fish, Sulphites

'A CAMPAGNA

LAND SECOND COURSES

'A Festa — € 10,00
Braciola (stuffed beef roll) in ragù with sautéed eggplant
Allergens: Celery

'E Purpette — € 10,00
Fried meatballs with sweet-and-sour zucchini (scapece)
Allergens: Gluten, Soy, Mustard

'O Purgatorio — € 8,00
Poached eggs in tomato sauce on toasted bread
Allergens: Gluten, Soy, Mustard, Eggs

'O Guappo — € 10,00
Genovese-style beef with escarole
Allergens: None

'O MARE NUOSTO

SEAFOOD SECOND COURSES

'O Purpetiello — € 12,00
Baby octopus alla Luciana with bread croutons
Allergens: Gluten, Soy, Mustard, Molluscs, Sulphites

'A Vigilia — € 12,00
Neapolitan-style salt cod: desalted cod with cherry tomatoes, pitted black olives, capers, garlic and basil
Allergens: Fish, Sulphites

'A Ischitana — € 12,00
Ischia-style octopus on a bed of friarielli, sautéed in extra virgin olive oil with garlic, chili pepper and parsley
Allergens: Molluscs

'O Calamaro 'Mbuttunato (2 pieces) — € 14,00
Stuffed squid over a yellow cherry tomato sauce, filled with pitted black olives, bread, garlic, parsley, capers and extra virgin olive oil
Allergens: Gluten, Soy, Mustard, Molluscs, Sulphites

'E OTTANTÒ

PIZZAS

'O 1 · L'Italia — € 8,50
Margherita: tomato, fior di latte mozzarella, Parmigiano Reggiano, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O Mastu Nicola — € 7,00
Lard, Pecorino Romano, basil, pepper and extra virgin olive oil
The oldest recipe, without tomato

Allergens: Gluten, Soy, Mustard, Milk and dairy

'A Cosacca — € 8,50
Peeled tomato, Pecorino Romano, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O 90 · 'A Paura — € 11,00
Margherita made entirely with DOP ingredients: San Marzano DOP peeled tomato, Campania DOP buffalo mozzarella, basil, shaved Parmigiano Reggiano and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O 69 · Sott'e 'Ncoppa — € 11,00
Peeled tomato, smoked provola in straw, Parmigiano Reggiano, basil, pepper and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O 77 · 'O Diavulillo — € 12,50
Smoked provola in straw, sautéed eggplant, spicy salami, dollops of buffalo ricotta, Parmigiano Reggiano, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O Malocchio — € 12,50
DOP buffalo mozzarella, 'nduja, knife-cut sausage, Parmigiano Reggiano, shaved cacioricotta, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'A Sirena — € 12,00
Puglian burrata, anchovies, salted capers, pitted black olives, confit red cherry tomatoes, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Fish, Sulphites

'O 48 · 'O Muorto che parla — € 11,00
Baked calzone with peeled tomato, fior di latte mozzarella, buffalo ricotta, Napoli salami, Parmigiano Reggiano, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'A Cinquina — € 11,00
Parmigiano Reggiano cream, gorgonzola, fior di latte mozzarella, smoked provola in straw, Pecorino Romano chips, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'E OTTANTÒ

PIZZAS

'A Tombola — € 12,00
Peeled tomato, Napoli salami, artichoke wedges, pitted black olives, roasted cooked ham, button mushrooms, Parmigiano Reggiano, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'O 55 · 'A Museca — € 12,00
Peeled tomato, fior di latte mozzarella, Parmigiano Reggiano, roasted cooked ham, button mushrooms, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'O Scugnizzo — € 12,50
Smoked provola in straw, Parmigiano Reggiano cream, rosemary potatoes, knife-cut sausage, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'O 17 · 'A Disgrazia — € 12,50
Smoked provola in straw, knife-cut sausage, Parmigiano Reggiano, pan-sautéed friarielli, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'O Ciardino 'e Napule — € 11,00
Fior di latte mozzarella, sautéed eggplant, fried zucchini, sautéed peppers, Parmigiano Reggiano, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O 48 · 'O Muorto che parla — € 11,00
Baked calzone with peeled tomato, fior di latte mozzarella, buffalo ricotta, Napoli salami, Parmigiano Reggiano, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O Pazzariello — € 12,00
Peeled tomato, fior di latte mozzarella, Parmigiano Reggiano, hot dog, potato sticks, basil and extra virgin olive

Allergeni: Glutine, Soia, Senape, Latte e derivati

'A 21 · 'A Femmena Annura — € 12,00
Zucchini velouté, DOP buffalo mozzarella, fried zucchini, Parmigiano Reggiano, shaved caciocavallo, basil and oil Evo

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O Sciore Fortunato — € 12,00
Smoked burrata, zucchini flowers, Neapolitan capocollo, Parmigiano Reggiano, shaved Pecorino Bagnolese, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'A Zucca d"o Munaciello — € 12,50
Pumpkin cream, smoked provola in straw, Parmigiano Reggiano, Neapolitan capocollo, shaved cacioricotta, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'E OTTANTÒ

PIZZAS

'O 47 · 'O Muorto — €14,00
Pistachio pesto, Puglian burrata, Parmigiano Reggiano, pistachio mortadella, basil, extra virgin olive oil and chopped pistachios

Allergens: Gluten, Soy, Mustard, Milk and dairy, Tree nuts

'O Bosco 'e Furtunada — €12,50
Smoked provola in straw, sautéed porcini mushrooms, knife-cut sausage, Parmigiano Reggiano, basil, extra virgin olive oil and crumbled tarallo

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites, Tree nuts

'A 33 · Li 'Anne 'e Cristo — €14,00
DOP buffalo mozzarella, roasted cooked ham, artichoke wedges, Parmigiano Reggiano, Neapolitan croquette, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'O 13 · Sant 'Antonio — €12,50
Smoked provola in straw, Napoli salami, pitted black olives, Parmigiano Reggiano, sun-dried tomatoes, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'O Curniciello Piccante — €12,00
DOP buffalo mozzarella, spicy salami, Parmigiano Reggiano, shaved Pecorino Bagnolese, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites

'A Mamma — €13,00
Smoked provola in straw, eggplant parmigiana cream, black Angus meatballs, shaved Parmigiano Reggiano, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O San Daniele — €13,00
Fior di latte mozzarella, arugula, Parmigiano Reggiano, San Daniele prosciutto, buffalo ricotta, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

'O Mare 'e Napule — €13,00
Peeled tomato, DOP buffalo mozzarella, tuna belly, red onion, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Fish

'O Smeraldo — €13,00
Pistachio pesto, smoked burrata, knife-cut sausage, rosemary potatoes, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy, Sulphites, Tree nuts

'O Tricolore — €11,00
Fior di latte mozzarella, Parmigiano Reggiano, yellow, green and red cherry tomatoes, basil and extra virgin olive oil

Allergens: Gluten, Soy, Mustard, Milk and dairy

SENZA PECCATO

VEGAN PIZZAS

'O Frate Goloso — € 14,00
Pistachio pesto, vegan mozzarella, vegan mortadella, chopped pistachio, basil and extra virgin olive oil
Allergens: Gluten, Soy, Mustard, Tree nuts

'A 8 · 'A Madonna — € 10,00
Vegan margherita: organic peeled tomato, vegan mozzarella, vegan grated cheese (GrattaVeg), basil and extra virgin olive oil
Allergens: Gluten, Soy, Mustard

'E Tre Pummarole — € 12,00
Vegan mozzarella, vegan grated cheese, yellow, red and green cherry tomatoes, basil and extra virgin olive oil
Allergens: Gluten, Soy, Mustard

'A Sciurella — € 14,00
Vegan mozzarella, vegan cooked ham, zucchini flowers, vegan grated cheese (GrattaVeg), basil and extra virgin olive oil
Allergens: Gluten, Soy, Mustard

'E SCIÒ SCIÒ

FRIED PIZZAS

'O Sciò Sciò — € 12,50
Classic fried pizza: Campania buffalo ricotta, fior di latte mozzarella, Napoli salami, black pepper and Parmigiano Reggiano
Allergens: Gluten, Soy, Mustard, Milk and dairy

'A Tradizione — €12,50
Traditional fried pizza: San Marzano DOP tomato, Campania buffalo ricotta, smoked provola in straw, black pepper and Parmigiano Reggiano
Allergens: Gluten, Soy, Mustard, Milk and dairy

DDOJE VOTE

DOUBLE BAKED PIZZAS

'A Doppia Furtuna — € 12,00
San Marzano DOP peeled tomato, DOP buffalo mozzarella, shaved cacioricotta, basil and extra virgin olive oil
Allergens: Gluten, Soy, Mustard, Milk and dairy

'A Marinarella d"o Mare — €12,00
San Marzano DOP peeled tomato, garlic, oregano, anchovies, pitted black olives and basil, extra virgin olive oil
Allergens: Gluten, Soy, Mustard, Fish, Sulphites

'O BRINNISI

COCKTAIL

Spritz Aperol	€ 6,00
Spritz Campari	€ 6,00
Hugo	€ 6,00
Moscow Mule	€ 6,00
Spritz Aperol	€ 6,00

'A SETE

BAR

Still mineral water San Pellegrino	50 cl € 3,50
Coca Cola	33 cl € 3,50
Coca Cola Zero	33 cl € 3,50
Still water Panna	50 cl € 3,50
Limonata San Pellegrino	20 cl € 3,50
Chinotto San Pellegrino	20 cl € 3,50
Gassosa San Pellegrino	20 cl € 3,50
Aranciata San Pellegrino	20 cl € 3,50
Caffè	€ 1,50
Amaro	€ 5,00
Grappe	€ 5,00

'A SPINA

DRAFT BEER

Ichnusa non filtrata
Bionda 5% vol
Allergens: Cereals containing gluten
20 cl €4,00
40 cl €6,00

Moretti bianca
Chiara 4,6% vol
Allergens: Cereals containing gluten
20 cl €3,50
40 cl €5,50

Moretti rossa
Rossa doppio malto 7,2%
Allergens: Cereals containing gluten
20 cl €4,00
40 cl €6,00

'A FRESCA

BOTTLED BEER

Corona Extra
Allergens: Cereals containing gluten
33 cl €5,00

Heineken 0.0
Allergens: Cereals containing gluten
33 cl €4,00

Peroni senza glutine
v
33 cl €5,00

'O VINO JANCO

WHITE WINES

Falanghina la solagna 75 cl — Glass €4,50 / Bottle €16,00
Irpinia DOC 13,5% vol
Allergens: Contains sulphites and carbon dioxide

Fortuna 75 cl — Glass €6,00 / Bottle €20,00
Greco di Tufo DOCG 13,5% vol
Allergens: Contains sulphites and carbon dioxide

Torre degli amanti 75 cl — Glass €6,00 / Bottle €20,00
Fiano di Avellino DOCG 13,5% vol
Allergens: Contains sulphites and carbon dioxide

La spase 75 cl — Bottle €22,00
Irpinia Bianco 70% Fiano 30% Falanghina 13,5% vol
Allergens: Contains sulphites and carbon dioxide

'O VINO RUSSO

RED WINES

Donna libera 75 cl — Glass €6,00 / Bottle €20,00
Primitivo di manduria DOC 14%
Allergens: Contains sulphites and carbon dioxide

Camporeale 75 cl — Glass €4,50 / Bottle €18,00
Irpinia Aglianico DOC 13,5%
Allergens: Contains sulphites and carbon dioxide

Senza pensieri 75 cl — Bottle €28,00
Taurasi DOCG 14%
Allergens: Contains sulphites and carbon dioxide

OTTANTÒ

L'ORACOLO DELLA PIZZA

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